



COOKIES

The Canadian Flour Cook Book

Robin Hood



Cookies

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Drop Cookies

GENERAL BAKING TIPS FOR COOKIES

Cookie doughs keep well in the refrigerator for a week so that it is not necessary to bake up the whole batch at one time. Always cover dough before placing it in refrigerator.

Do not use butter to grease baking sheets. Use only a light layer of shortening unless stated otherwise. Too much grease will cause cookies to spread and edges will be thin, crisp and perhaps burned.

Use shiny baking sheets. Dark or burned sheets absorb heat faster and will cause cookies to burn.

If pan with sides is used for baking sheet, turn it upside down and bake cookies on bottom.

Place cookies about 2" apart on baking sheet to allow for spreading.

If you haven't enough dough to fill out your last baking sheet, use a smaller pan such as an inverted cake or pie pan.

Bake cookies at mid level in the oven.

Bake cookies 1 sheet at a time for best results.

If cookies are inclined to burn on bottom, raise level of rack in oven or place another baking sheet under sheet holding cookies.

If oven is hotter in the back than in the front (the cookies at the back brown faster), turn the sheet around half way during the baking time.

Place warm cookies in a single layer on a wire rack to cool. Placing warm cookies on top of cookies (warm or cold) will cause them to stick together.

Cool and clean off baking sheet before placing more unbaked cookies on it. Hot baking sheets melt the shortening in the dough and cookies will spread.

STORING COOKIES

Do not store until completely cooled.

SOFT COOKIES

Store cookies in air-tight container. Sheets of waxed paper between layers prevent cookies from sticking to each other. A piece of apple placed in the container will keep cookies soft. Change frequently.

CRISP COOKIES

Store cookies in container with loose-fitting lid. If cookies become soft, place in single layer on ungreased baking sheet and heat in 300°F. oven for about 5 minutes.

FREEZING COOKIES

Wrap cookies in freezer paper or place in freezer cartons or polyethylene bags. Thaw in original wrappings at room temperature. Baked cookies thaw within about 15 minutes at room temperature. Freezer storage time — 6 months.

TIPS

Use kitchen spoons, not measuring spoons, to drop cookies onto baking sheet. Push dough off spoon with rubber spatula.

Spreading of cookie depends on consistency of dough. To test for desired spread or shape, bake 1 or 2 cookies first. If cookies spread excessively, add a little more flour to the dough and test again. If cookies are too stiff, add a little milk or water (try 1 or 2 tsp. liquid at a time).

Basic Drop Cookies

3½ cups Robin Hood Flour
(Regular or Instant Blending)
1 tsp. baking powder
1 tsp. soda
½ tsp. salt

2 cups brown sugar, packed
1 cup butter or margarine
2 eggs
1 tsp. vanilla
½ cup sour milk

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add baking powder, soda and salt; stir well to blend.

Cream sugar, butter, eggs and vanilla thoroughly.

Add flour mixture alternately with sour milk to creamed mixture. Mix well.

Drop by teaspoonfuls onto greased baking sheets.

Bake at 375°F. for 12–15 minutes.

Yield: About 6–8 dozen cookies.

VARIATIONS

ALMOND DATE DROPS

Follow basic recipe above except substitute almond flavouring for vanilla. Stir into dough 1 cup cut-up dates, ½ cup sliced or chopped almonds and 1 tbsp. grated orange rind. Before baking, sprinkle tops with a mixture made up of 2 tbsp. sugar, 1 tbsp. grated orange rind and ¼ tsp. cinnamon.

HERMITS

Follow basic recipe except stir 2 tsp. cinnamon and 1 tsp. nutmeg into flour mixture. Add 1 cup cut-up dates, 1 cup raisins and 1 cup chopped nuts to the dough.

CHERRY COCONUT DROPS

Follow basic recipe above. Stir into dough 1 cup coconut and 1 cup cut-up maraschino cherries (drained). Drop dough by rounded teaspoonfuls into crushed corn flakes. Toss lightly to coat. Shape into balls. Top each with ½ maraschino cherry. Bake as directed.



Sour Cream Fruit Drops

Comes a cookie jar raid—and you've got it made

- | | |
|---|-----------------------------|
| 2½ cups Robin Hood Flour
(Regular or Instant Blending) | 2 eggs |
| 1 tsp. salt | 1 cup commercial sour cream |
| ½ tsp. soda | 1 tsp. vanilla |
| 1 tsp. cinnamon | 2 cups raisins |
| ¼ tsp. cloves | 1 cup cut-up dates |
| 1 cup brown sugar, packed | 1 cup halved glacé cherries |
| ½ cup granulated sugar | 1 cup chopped nuts |
| ½ cup butter or margarine | 1 tbsp. grated orange rind |

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add salt, soda and spices; stir well to blend.

Cream sugars, butter and eggs thoroughly. Mix in sour cream and vanilla.

Add blended dry ingredients to creamed mixture. Mix well.

Stir in fruit, nuts and rind. Chill mixture 1 hour.

Drop mixture by rounded teaspoonfuls onto lightly greased baking sheets.

Bake at 375°F. for 10–12 minutes.

Yield: About 5 dozen cookies.

Raspberry Swirl Coconut Cookies

And there's another subtle flavour added—Almond. Delightful!

3¼ cups Robin Hood Flour
(Regular or Instant Blending)

1 tsp. soda

1 tsp. salt

1 cup shortening (½ butter)

1 cup brown sugar, packed

¾ cup granulated sugar

2 eggs

½ cup water

1 tsp. almond extract

2 cups flake coconut

Raspberry jam

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add soda and salt; stir well to blend.

Cream shortening, sugars and eggs thoroughly. Add water and almond extract and mix well.

Blend in flour mixture. Stir in coconut.

Drop mixture by level tablespoonfuls 2" apart on ungreased baking sheets. Make small cavity in each cookie with back of spoon.

Place ¼ tsp. raspberry jam on each cookie. Top with ½ tsp. cookie mixture.

Bake at 400°F. for 10–12 minutes.

Yield: About 5 dozen cookies.





Crisp Oatmeal Cookies

- | | |
|---------------------------------------|--------------------------------------|
| 1 $\frac{1}{3}$ cups Robin Hood Flour | $\frac{1}{2}$ cup butter |
| (Regular or Instant Blending) | $\frac{1}{2}$ cup shortening |
| 1 tsp. baking powder | 1 egg |
| $\frac{1}{2}$ tsp. soda | 1 tsp. vanilla |
| $\frac{1}{2}$ tsp. salt | 1 $\frac{1}{2}$ cups Robin Hood Oats |
| 1 cup brown sugar, packed | $\frac{3}{4}$ cup coconut |

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add baking powder, soda and salt; stir well to blend.

Cream sugar, butter, shortening, egg and vanilla thoroughly.

Add flour mixture to creamed mixture. Mix well.

Stir in oats and coconut.

Drop mixture by teaspoonfuls 2" apart onto lightly greased baking sheets. Flatten with floured fork.

Bake at 375°F. for 10–15 minutes or until golden.

Yield: About 5 dozen cookies.

Chocolate Honey Oatmeal Cookies

When the "After School" crowd drops in—this is the winning delight

2¼ cups Robin Hood Flour (Regular or Instant Blending)	1 cup chopped nuts
1 tsp. baking powder	1 cup shortening (part butter)
½ tsp. salt	1¼ cups liquid-type honey
1 tsp. cinnamon	2 eggs, beaten
1½ cups Robin Hood Oats	2 sq. (2 oz.) unsweetened chocolate, melted

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add baking powder, salt and cinnamon; stir well to blend. Add oats and nuts. Mix well.

Cream shortening thoroughly. Add honey gradually, beating constantly.

Add well beaten eggs and cooled chocolate. Mix well.

Add flour mixture gradually, mixing with wooden spoon just enough to combine.

Drop mixture by teaspoonfuls 2" apart on greased baking sheets.

Bake at 325°F. for 12–15 minutes.

Yield: 7 dozen cookies.

Applesauce Oatmeal Cookies

The Small Fry will go for these in a very big way

1¾ cups Robin Hood Flour (Regular or Instant Blending)	½ cup shortening
½ tsp. salt	1 egg
1 tsp. cinnamon	1 cup canned applesauce
½ tsp. nutmeg	1 tsp. soda
½ tsp. cloves	1 cup raisins
1 cup sugar	1 cup Robin Hood Oats

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add salt and spices; stir well to blend.

Cream sugar, shortening and egg thoroughly.

Combine applesauce and soda. Add to creamed mixture alternately with blended dry ingredients.

Stir in raisins and oats.

Drop by teaspoonfuls, about 2" apart, on greased baking sheets.

Bake at 350°F. for about 20 minutes or until golden brown.

Yield: 4½ dozen cookies.



Coconut Macaroons

½ cup Robin Hood Flour
(Regular or Instant Blending)
1 cup sugar
¼ tsp. salt
2 cups shredded coconut

4 egg whites (4 medium)
¼ cup sugar
½ tsp. vanilla
Maraschino cherries

Spoon or pour flour into dry measuring cup. Level off and pour into bowl. Add sugar and salt; stir well to blend. Stir in coconut.

Beat egg whites until foamy. Gradually add sugar beating constantly until stiff peaks form. Add vanilla.

Fold flour mixture, half at a time, into meringue.

Drop rounded teaspoonfuls of mixture onto aluminum foil on baking sheets. Top each with 1/6 maraschino cherry.

Bake at 325°F. for 20–25 minutes. Cool cookies thoroughly before removing from foil.

Yield: 4 dozen cookies.

Chocolate Chip Cookies

1 cup Robin Hood Flour
(Regular or Instant Blending)
½ tsp. soda
½ tsp. salt
½ cup granulated sugar
¼ cup brown sugar, packed

½ cup butter
1 egg
1 tsp. vanilla
½ cup chocolate chips
½ cup chopped nuts, optional

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add soda and salt; stir well to blend.

Cream sugars, butter, egg and vanilla thoroughly.

Add flour mixture to creamed mixture. Mix well.

Stir in chocolate chips and nuts.

Drop mixture by teaspoonfuls onto lightly greased baking sheets.

Bake at 375°F. for 8–9 minutes.

Yield: About 3½ dozen cookies.

Fruit Jumbles

1 ½ cups seedless raisins	¼ cup brown sugar, packed
¼ cup apple juice	2 tbsp. soft butter
⅔ cup Robin Hood Flour (Regular or Instant Blending)	1 egg
¾ tsp. soda	2 cups whole nuts (pecans or walnuts)
¾ tsp. cinnamon	1 (4 oz.) pkg. candied cherries, cut in halves
¼ tsp. each nutmeg, cloves	

Soak raisins in apple juice 1 hour. Drain.

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add soda and spices; stir well to blend.

Cream brown sugar, butter and egg until fluffy. Add dry ingredients, mixing well. Stir in drained raisins, nuts and cherries.

Drop by teaspoonfuls onto greased baking sheets.

Bake at 325°F. for about 12 minutes. Remove from baking sheets and place on wire racks to cool. Store in airtight container.

Yield: 4 dozen cookies.

Maple Wafers

Don't tell anyone—let the delicious maple flavour come as a surprise

1 ½ cups Robin Hood Flour (Regular or Instant Blending)	¼ cup soft shortening
½ tsp. cream of tartar	¾ cup brown sugar, packed
½ tsp. soda	1 egg
½ cup melted butter, cooled	1 tsp. maple flavouring

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add cream of tartar and soda; stir well to blend.

Combine melted butter, shortening, brown sugar, egg and flavouring. Blend with rotary beater.

Add flour mixture to butter mixture. Mix thoroughly.

Drop mixture by level measuring teaspoonfuls 2" apart on lightly greased baking sheets. Press down on each cookie with bottom of glass moistened in water.

Bake at 350°F. for 8–10 minutes. Remove from pans immediately.

Yield: 8 dozen cookies.

Shaped Cookies

TIPS

Chill dough if it is too soft to shape.

Wipe hands off on damp cloth occasionally to remove stickiness which may interfere with the shaping of the dough.

For cookies which require flattening, use a floured fork or the bottom of a glass which has been greased and dipped in flour or sugar.

Ginger Sparklers

You shape 'em into balls and roll 'em in sugar

2 cups Robin Hood Flour
(Regular or Instant Blending)

2 tsp. soda

½ tsp. salt

1 tsp. cinnamon

1 tsp. ginger

½ tsp. cloves

1 cup brown sugar, packed

¾ cup butter or margarine

¼ cup molasses

1 egg

Granulated sugar

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add soda, salt and spices; stir well to blend.

Cream brown sugar, butter, molasses and egg together thoroughly.

Add flour mixture to creamed mixture. Mix well.

Shape dough into 1" balls. Roll in granulated sugar and place 2" apart on greased baking sheet.

Bake at 375°F. for 8–10 minutes. Cool slightly before removing from pan.

Yield: About 5 dozen cookies.





Peanut Butter Cookies

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|--|---------------------------|
| 2 cups Robin Hood Flour
(Regular or Instant Blending) | 1 cup peanut butter |
| 2 tsp. soda | 1 cup granulated sugar |
| $\frac{1}{4}$ tsp. salt | 1 cup brown sugar, packed |
| 1 cup butter or margarine | 2 eggs |

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add soda and salt; stir well to blend.

Cream butter, peanut butter and sugars together thoroughly. Beat in eggs one at a time, mixing well after each addition.

Add flour mixture to creamed mixture. Mix well.

Shape dough into 1" balls and place 2" apart on ungreased baking sheets. Press flat with floured fork.

Bake at 375°F. for 12–15 minutes.

Yield: About 6 dozen cookies.

Gumdrop Cookies

- | | |
|---|--------------------------------------|
| 1 cup Robin Hood Flour
(Regular or Instant Blending) | $\frac{1}{2}$ cup granulated sugar |
| $\frac{1}{2}$ tsp. baking powder | 1 egg |
| $\frac{1}{2}$ tsp. soda | 1 tbsp. water |
| $\frac{1}{2}$ tsp. salt | 1 tsp. vanilla |
| $\frac{1}{2}$ cup soft butter or
margarine | 1 $\frac{1}{2}$ cups Robin Hood Oats |
| $\frac{1}{2}$ cup brown sugar, packed | $\frac{3}{4}$ cup cut-up gumdrops |
| | 1 $\frac{1}{2}$ cups coconut |

Spoon or pour flour into dry measuring cup. Level off and pour into large bowl. Add baking powder, soda, and salt; stir well to blend.

Add butter, sugars, egg, water and vanilla. Beat until mixture is smooth.

Stir in oats, gumdrops and coconut.

Shape into 1" balls. Place 2" apart on ungreased baking sheets.

Bake at 350°F. for 12–15 minutes.

Yield: About 4 $\frac{1}{2}$ dozen cookies.

Mint Snowballs

$\frac{1}{2}$ cup icing sugar

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ cup butter

.....

$\frac{1}{2}$ cup shortening

$\frac{1}{2}$ tsp. peppermint extract

Thin icing

2 cups Robin Hood Flour

Flake coconut

(Regular or Instant Blending)

Cream sugar, butter, shortening and extract thoroughly.

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add salt; stir well to blend.

Add blended dry ingredients to creamed mixture. Mix well.

Shape dough into 1" balls and place on ungreased baking sheet.

Bake at 400°F. for 8–10 minutes. Cool on racks.

Dip tops in icing (plain, tinted green and pink), then in coconut.

Yield: 4–4½ dozen cookies.

Melting Moments

The scrumptious thing to serve when the committee meets at your house

1½ cups Robin Hood Flour
(Regular or Instant Blending)

1 tsp. vanilla

$\frac{3}{4}$ cup soft butter

1 cup chopped pecans

Icing sugar

$\frac{1}{3}$ cup brown sugar, packed

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper.

Cream butter, brown sugar and vanilla thoroughly.

Add flour to creamed mixture. Mix well. Stir in nuts.

Shape dough into 1" balls and place on ungreased baking sheet.

Bake at 350°F. for 20 minutes or until golden. Roll in icing sugar while warm. Cool on racks. Roll in sugar again.

Yield: About 3½ dozen cookies.





Walnut Logs

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|---------------------------------|---------------------------------|
| 1 cup walnuts | ½ cup brown sugar |
| ½ cup dates | 1 egg, slightly beaten |
| ¾ cup desiccated coconut | ¼ cup desiccated coconut |

Put nuts and dates through food grinder.

Combine nut-date mixture with ¾ cup coconut, brown sugar and egg. Mix thoroughly.

Shape mixture into rolls 1½" long, ¾" diameter. Roll in coconut. Place on greased baking sheet.

Bake at 350°F. for 10–12 minutes.

Yield: About 2 dozen cookies.

Rum Balls

A 'no bake' cookie that gives your tea tray a party touch

- | | |
|-----------------------------------|----------------------------------|
| 1 cup finely crushed (dry) | 3 tbsp. cream |
| vanilla wafers | 2½ tbsp. light corn syrup |
| 1½ cups chopped walnuts | 1 tbsp. rum flavouring |
| 1 cup icing sugar | icing sugar |
| 2 tbsp. cocoa | |

Combine cookie crumbs, walnuts, sugar and cocoa in mixing bowl. Stir well.

Add cream, corn syrup and flavouring to cookie crumb mixture. Mix well.

Shape mixture into 1" balls. Wipe hands off occasionally to make shaping easier.

Roll balls in icing sugar. Store in tightly covered container in refrigerator.

Yield: About 2½ dozen.

Swedish Teas

Your guests will be amazed at such professional cookery

2 cups Robin Hood Flour (Regular or Instant Blending)	2 egg yolks
¼ tsp. salt	1 tsp. vanilla
1 cup soft butter or margarine	2 egg whites, slightly beaten
½ cup brown sugar, packed	1 ½ cups finely chopped nuts Raspberry Jam

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add salt; stir well to blend.

Cream butter, brown sugar, egg yolks and vanilla thoroughly.

Add flour mixture to creamed mixture. Mix well.

Shape dough into ¾" balls. Dip in egg white then in chopped nuts. Place about 2" apart on ungreased baking sheets. Make indentation in centre of each with thumb. Fill cavities with a little raspberry jam. (Cookies may be baked plain and filled with jam before serving.)

Bake at 350°F. for 10–12 minutes.

Yield: About 5 dozen cookies.

Rolled Cookies

TIPS

When adding dry ingredients to creamed mixture, mix thoroughly or dough may be crumbly.

Chill doughs unless stated otherwise.

Roll out small portions of dough rather than in one whole batch. Keep the remainder in refrigerator until ready to roll.

Use as little flour as possible on the board and rolling pin. A lightly-floured pastry cloth and stockinet-covered rolling pin make rolling easier and eliminate excessive flouring.

Before commencing the rolling-out operation, take the small portion of dough and roll it around on the lightly floured surface so as to cover the ball of dough with a thin coat of flour.

Roll with a light touch. Do not exert such pressure on the dough that it causes it to stick to the board or pastry cloth.

Use metal spatula to lift cut cookies off board onto baking sheet.

Rolled cookie doughs can be molded into balls and flattened with bottom of glass which has been greased and dipped in sugar.

Do not add scraps of rolled dough to fresh dough. Save and roll out together. These cookies will be less tender. Cut in squares or diamond shapes to avoid more scraps.

Rich Sugar Cookies

Use every shape in your cookie-cutter set

3½ cups Robin Hood Flour (Regular or Instant Blending)	½ cup butter
2 tsp. baking powder	½ cup shortening
1¼ tsp. salt	3 eggs
1½ cups sugar	1 tsp. vanilla

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add baking powder and salt; stir well to blend.

Cream sugar, butter, shortening, eggs and vanilla thoroughly.

Add flour mixture to creamed mixture. Mix well.

Chill several hours until firm.

Roll out small portions of dough on lightly floured surface to 1/8" thickness. Cut with floured 3" cookie cutter. Place on ungreased baking sheets. Sprinkle with sugar if desired.

Bake at 375°F. for 8-10 minutes.

Yield: 5-6 dozen cookies.

Christmas Tree Cookies

2½ cups Robin Hood Flour (Regular or Instant Blending)	2 tsp. ginger
2 tsp. soda	1½ cups sugar
2 tsp. cinnamon	1 cup butter or margarine
2 tsp. cloves	1 egg
	2 tbsps. corn syrup

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add soda and spices; stir well to blend.

Cream sugar, butter and egg thoroughly. Add corn syrup and blend well.

Add flour mixture gradually. Mix well. Chill 1 hour or until firm.

Roll out portions of dough on lightly floured surface to ⅛" thickness. Cut with Christmas tree cutter. Place on greased baking sheets. Sprinkle with coloured cake decorations.

Bake at 400°F. for 5-8 minutes.

Yield: 3-4 dozen cookies.



Shortbread

1 cup soft butter
½ cup brown sugar
2¼ cups Robin Hood Flour (Regular or Instant Blending)

Cream butter and add sugar gradually. Cream thoroughly.

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper.

Add flour to creamed mixture ¼ cup at a time, mixing well after each addition.

Divide dough into several portions. Flatten one portion at a time on lightly floured surface with hands.

Roll out with lightly floured rolling pin to ¼" thickness.

Cut in desired shapes with floured cutters and place on ungreased baking sheets.

Bake at 325°F. for 15-20 minutes or until golden.

FANS

Roll dough to ⅛" thickness. Cut 3¼"—4" circles. Cut each circle into 6 pie-shaped wedges and place on ungreased baking sheet. Mark each wedge with radiating lines with dull edge of knife to resemble fans. Bake at 325°F. for 10-12 minutes. Dip rounded edge of each fan in melted semi-sweet chocolate, then in finely chopped nuts.

SHORTBREAD TARTS

Roll dough to ⅛" thickness. Cut with 2" scalloped cutter. Press into bottom of ungreased small tart tins (1¼" bottom diameter). Bake at 325°F. for 13-15 minutes. Remove from pans when cool. Fill with teaspoonful of thin icing (plain, tinted or chocolate). Decorate before icing sets with candied cherries, nuts or as desired.

CAMEOS

Colour one portion of the dough pale green. Roll dough to ⅛" thickness. Cut with small star-shaped cutter. Bake at 325°F. for 10-12 minutes. Roll out plain dough to ⅛" thickness and cut with 1½" scalloped cutter. Bake at 325°F. for 10-12 minutes. Fasten star cookies to round cookies with a dab of icing. Chocolate candy wafers can be used by placing on round cookies and star cookie on top. Place in oven for a few seconds to soften chocolate slightly. Remove from oven and press down on star gently.

Date Filled Oat Cookies

Dad's favourite—that's for sure!

1 ½ cups Robin Hood Flour
(Regular or Instant Blending)
3 tsp. baking powder
½ tsp. salt

1 cup shortening (part butter)
1 cup brown sugar, packed
½ cup milk
2 cups Robin Hood Oats

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add baking powder and salt; stir well to blend.

Cream shortening and sugar thoroughly. Add milk gradually, mixing well.

Add flour mixture to creamed mixture. Mix well.

Stir in oats.

Chill dough several hours until firm.

Roll out on lightly floured surface to 1/8" thickness. Cut with floured 2" cookie cutter. Place on lightly greased baking sheets.

Bake at 350°F. for 16–18 minutes. Cool on racks.

Spread half of cookies with Date Filling (below). Top with remaining cookies.

Yield: 3½ dozen filled cookies.

Date Filling:

2 cups cut-up dates
½ cup water
½ cup brown sugar, packed
1 tbsp. lemon juice

Combine all ingredients in saucepan. Cook over medium heat until thick, stirring constantly. Cool.

Refrigerator Cookies

TIPS

Shape dough into rolls of the desired size. These cookies spread very little. Chill dough thoroughly before slicing. For quick chilling, place rolls in freezer for an hour.

Refrigerator doughs keep well in the refrigerator for up to three weeks. Slice and bake as needed.

Use a sharp thin-bladed knife to slice cookies. Cut straight down through the rolls. Do not move knife back and forth in a sawing motion.

Cut cookies to uniform thickness; 1/8" slices being the most desirable.



Basic Refrigerator Cookies

2½ cups Robin Hood Flour (Regular or Instant Blending)	1 cup sugar
1 tsp. baking powder	½ cup butter
½ tsp. soda	½ cup shortening
¼ tsp. salt	2 eggs
	1 tsp. vanilla

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add baking powder, soda and salt; stir well to blend.

Cream sugar, butter, shortening, eggs and vanilla thoroughly.

Stir flour mixture into creamed mixture. Mix well. Chill ½ hour.

Shape dough into 2 smooth rolls about 1½" in diameter. Wrap in waxed paper and chill overnight or until firm.

Slice with sharp thin knife into ¼" slices. Place on ungreased baking sheet.

Bake at 375°F. for 8–10 minutes.

Yield: About 10 dozen cookies.

BUTTERSCOTCH NUT

Follow basic recipe above except substitute 1 cup brown sugar, packed, in place of granulated sugar. Mix into dough ½ cup chopped nuts.

CHOCOLATE NUT

Follow basic recipe above. Blend in 3 squares (3 oz.) unsweetened chocolate, melted and cooled, into the shortening mixture. Mix into dough ½ cup chopped nuts.

OATMEAL

Follow basic recipe above except reduce flour to 2 cups, substitute brown sugar for granulated sugar. Stir 1½ cups Robin Hood Oats into dough after flour has been added.

FRUIT

Follow basic recipe above. Mix in ¾ cup chopped candied fruit or glacé cherries.

GINGER

Follow basic recipe above except add 1½ tsp. ginger and 1 tsp. cinnamon to flour. Blend ¼ cup molasses into the shortening mixture.

ORANGE

Follow basic recipe above except add 1 tbsp. grated orange rind, 1 tsp. grated lemon rind and 1 tbsp. orange juice to the shortening mixture.



Neapolitan Cookies

Three-layered cookie in chocolate—y brown, pink and white—a perfect match for the ice cream

2¼ cups Robin Hood Flour
(Regular or Instant Blending)
½ tsp. baking powder
⅛ tsp. salt
¾ cup sugar
½ cup butter
½ cup shortening

1 egg
1 tsp. vanilla
¼ cup cut-up glacé cherries
Red food colouring
¼ cup finely chopped walnuts
1 sq. (1 oz.) unsweetened chocolate, melted

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add baking powder and salt; stir well to blend.

Cream sugar, butter, shortening, egg and vanilla thoroughly.

Add flour mixture to creamed mixture gradually, mixing well after each addition.

Divide dough into three equal portions.

Add cherries and a few drops of red food colouring to one portion. Mix well. Add nuts and chocolate to second portion. Mix well. Leave third portion plain. Chill 1 hour.

Roll out each portion to a 12" x 2" x ½" rectangle. Place layers on top of each other with pink layer in centre. Chill 2 hours or until firm.

Slice with sharp thin knife into ½" slices. Place on ungreased baking sheets.

Bake at 350°F. for 10–12 minutes. Cool slightly before removing from baking sheet.

Yield: 5 dozen cookies.

Bars and Squares

TIPS

Use pan size recommended. If pan is too large, bars will be thin and dry. If pan is too small, bars will not be baked through properly.

To store, leave in pan and when thoroughly cooled cover with aluminum foil.

Cherry Bars

A gay, cherry confection that puts the top on Christmas entertaining

BASE:

- 1½ cups Robin Hood Flour (Regular or Instant Blending)
- ¼ cup icing sugar
- ½ cup butter

TOPPING:

- | | |
|---------------------------|---------------------------------|
| 2 eggs | 1 cup cut-up red glacé cherries |
| 1 cup brown sugar, packed | ½ tsp. almond flavouring |
| 1 cup coconut | |

Spoon or pour flour into dry measuring cup. Level off and pour into bowl. Add icing sugar; stir well to blend. Rub or cut in butter until mixture is mealy. Press mixture in ungreased 7" x 11" oblong pan.

Bake at 350°F. for 8 minutes. Remove from oven.

Beat eggs well then add brown sugar and beat until well mixed. Stir in coconut, cherries and almond flavouring.

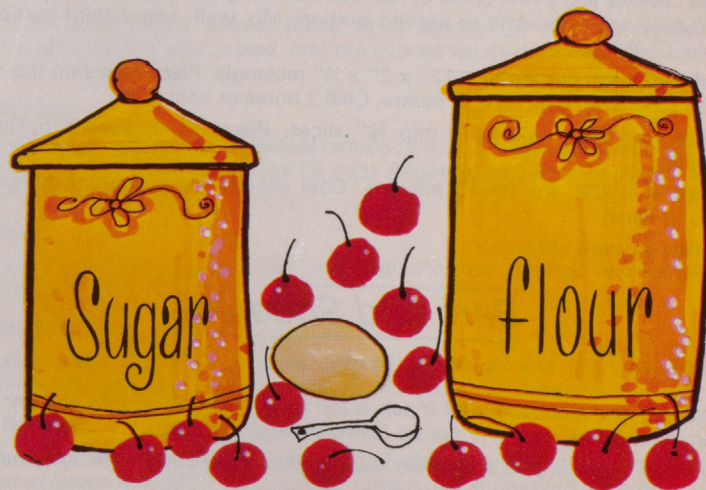
Spread mixture evenly over partially baked base.

Bake at 350°F. for about 30 minutes or until golden. When cool cut in bars.

Yield: 27 bars.

WALNUT BARS

Omit cherries and almond flavouring and substitute 1 cup chopped walnuts and ½ tsp. vanilla.



Chocolate Brownies

(Family size quantity)

$\frac{2}{3}$ cup shortening	1 tsp. vanilla
4 squares (4 oz.) unsweetened chocolate	1 $\frac{1}{4}$ cups Robin Hood Flour (Regular or Instant Blending)
1 cup brown sugar, packed	1 tsp. baking powder
1 cup granulated sugar	$\frac{1}{2}$ tsp. salt
3 eggs	1 cup chopped walnuts

Melt shortening and chocolate together in saucepan over low heat. Remove from heat and add sugars, eggs and vanilla. Beat until smooth and glossy.

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add baking powder and salt. Stir well to blend. Add to chocolate mixture. Stir in nuts.

Spread mixture in greased 9" x 13" oblong pan.

Bake at 350°F. for 25–30 minutes. When cool cut in squares or bars.

Yield: 4 dozen squares.

Oatmeal Date Squares

An old favourite — the whole family's choice for scrumptious eating

FILLING

2 cups cut-up dates

1 cup water

$\frac{1}{2}$ cup sugar

Juice of 1 lemon

BASE AND TOPPING:

1 $\frac{1}{2}$ cups Robin Hood Flour
(Regular or Instant Blending)

$\frac{1}{4}$ tsp. soda

1 $\frac{3}{4}$ cups Robin Hood Oats

1 cup brown sugar, packed

$\frac{3}{4}$ cup butter or margarine

Combine ingredients for filling in small saucepan. Cook over medium heat until thick and smooth, stirring constantly. Cool.

Spoon or pour flour into dry measuring cup. Level off and pour into bowl. Add soda; stir well to blend. Stir in oats and brown sugar.

Rub or cut in butter until mixture is crumbly.

Pat half the mixture into lightly greased 9" square pan. Spread with date filling. Sprinkle remaining oat mixture over top. Pat lightly.

Bake at 375°F. for about 45 minutes or until golden. Cut in squares when cool.

Yield: 24 squares.



Maple Pecan Squares

A delicious climax to a dinner party

BASE:

- 1½ cups Robin Hood Flour (Regular or Instant Blending)
- ¼ cup brown sugar, packed
- ½ cup butter

TOPPING:

- | | |
|---------------------------|----------------------|
| ⅔ cup brown sugar, packed | ¼ tsp. salt |
| 1 cup maple syrup | ½ tsp. vanilla |
| 2 eggs, beaten | 1 cup chopped pecans |
| 2 tbsp. Robin Hood Flour | |

Spoon or pour flour into dry measuring cup. Level off and pour into bowl. Add brown sugar; stir well to blend. Rub or cut in butter until mixture is mealy. Press mixture in ungreased 9" x 13" oblong pan.

Bake at 350°F. for 15 minutes.

Combine sugar and syrup in small saucepan. Simmer 5 minutes. Pour over beaten eggs, stirring constantly. Stir in remaining ingredients except nuts.

Pour mixture over partially baked base. Sprinkle nuts over top.

Bake at 350°F. (325°F. for glass pan) for 25 minutes. Cool. Cut in squares or bars.

Yield: 32 squares.



Raspberry Dream Bars

Your party will go unforgettable forever

BASE

1½ cups Robin Hood Flour
(Regular or Instant Blending)
½ tsp. baking powder
¼ tsp. salt

½ cup shortening (part
butter)
1 egg, slightly beaten
⅓ cup sugar

TOPPING

1½ cups brown sugar
2 tbsp. Robin Hood Flour
1 tsp. baking powder
¼ tsp. salt
2 eggs

½ tsp. vanilla
½ cup coconut
½ cup chopped walnuts
¼ cup raspberry jam

Spoon or pour flour into dry measuring cup. Level off and pour into bowl. Add baking powder and salt. Stir well to blend.

Cut in shortening until mixture is mealy.

Add slightly beaten egg and sugar and mix thoroughly with hands.

Pat mixture evenly in greased 9" square pan.

Bake at 425°F. for 10 minutes. Remove from oven and reduce heat to 350°F.

Combine brown sugar, flour, baking powder and salt.

Beat eggs and stir in brown sugar mixture, vanilla, coconut and nuts.

Spread raspberry jam over partially baked base. Spoon coconut-nut mixture on top carefully and spread evenly.

Bake at 350°F. for about 20–25 minutes. Cut in bars when cold.

Yield: 20 bars.

Butter Fudge Squares

BASE

1½ cups Robin Hood Flour (Regular or Instant Blending)
¼ cup brown sugar, packed
½ cup butter

TOPPING

2 eggs	⅓ cup coconut
1 cup brown sugar, packed	¼ cup chopped nuts
3 tbsp. cocoa	1 tsp. vanilla
2 tbsp. Robin Hood Flour	

Spoon or pour flour into dry measuring cup. Level off and pour into bowl. Add brown sugar; stir well to blend. Rub or cut in butter until mixture is mealy. Press mixture in ungreased 9" square pan. Set aside.

Beat eggs and add remaining ingredients, mixing well. Spread over base in pan.

Bake at 350°F. for 30 minutes. Cool.

Spread Chocolate Icing over top. Refrigerate until set. Cut in squares.

Yield: 25 squares.

CHOCOLATE ICING

Melt 1 tbsp. butter and 1 sq. (1 oz.) unsweetened chocolate with ¼ cup water, in small saucepan. Remove from heat and stir in 1½ cups sifted icing sugar. Add ½ tsp. vanilla and beat well.

Butterscotch Oat Squares

An instant to make—an instant success

Start preparing these just minutes before the girls come in for coffee

2 cups Robin Hood Oats
1 cup brown sugar, packed
½ cup melted butter
½ tsp. vanilla

Combine oats and brown sugar in bowl. Mix well.

Add melted butter and vanilla. Mix thoroughly.

Divide mixture evenly in 2 ungreased 8" square pans. Spread and pat evenly.

Bake at 375°F. for 10–12 minutes or until golden. Squares will be soft but harden on cooling. Allow to cool 5 minutes, then cut in squares with sharp knife. Loosen edges and allow to cool thoroughly before removing from pans.

Yield: 32 squares.

Cheese Apple Squares

When the men retire to the den—serve these with piping hot coffee

1 ½ cups Robin Hood Flour
(Regular or Instant Blending)
2 tbsp. sugar
1 tsp. baking powder

1 cup grated processed
cheese
½ cup soft butter or margarine
1 cup apple jelly

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add sugar and baking powder; stir well to blend.

Cream cheese and butter together.

Add blended dry ingredients gradually to creamed mixture. Mix well. Divide in half.

Press half the mixture into ungreased 8" square pan. Spread with apple jelly. Sprinkle remaining mixture over top and pat lightly.

Bake at 350°F. for about 30 minutes. Cool. Cut in squares.

Yield: 25 squares.

Orange Coconut Chews

Be prepared — the family will demand many an encore

½ cup Robin Hood Flour
(Regular or Instant Blending)
1 tsp. baking powder
½ tsp. salt
¼ cup butter
1 cup brown sugar, packed

1 egg, slightly beaten
1 tsp. vanilla
2 tsp. grated orange rind
1 cup cut-up dates
1 cup coconut

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add baking powder and salt, stir well to blend.

Melt butter in saucepan over low heat. Remove from heat and stir in brown sugar.

Blend in egg, vanilla and orange rind.

Add flour mixture to butter mixture. Mix well.

Stir in dates and coconut. Spread mixture in greased 7" x 11" oblong pan.

Bake at 350°F. for about 30 minutes. When cool cut in squares.

Yield: 24 squares.

Pineapple Squares

BASE:

1 cup Robin Hood Flour
(Regular or Instant Blending)
1 tbsp. sugar
1 tsp. baking powder
1 tbsp. soft butter
3 eggs

FILLING:

1 tbsp. melted butter, cooled
1 cup sugar
2 cups desiccated coconut
1 cup well drained
crushed pineapple
(1-19 oz can)

Spoon or pour flour into dry measuring cup. Level off and pour into mixing bowl. Add sugar and baking powder; stir well to blend. Rub in butter with fingertips.

Beat eggs at highest speed on electric mixer until light and fluffy—about 10 minutes.

Add half the beaten eggs to flour mixture; mix well. Press mixture evenly in greased 8" square pan.

Add melted butter to remaining beaten eggs, then stir in sugar and coconut.

Spread drained pineapple over base. Spoon coconut mixture over top using fork to spread evenly. Press lightly.

Bake at 325°F. for about 1 hour or until golden. Cut in squares when cold.

Yield: 25 squares.

Walnut Praline Squares

BASE:

$\frac{3}{4}$ cup Robin Hood Flour
(Regular or Instant Blending)
 $\frac{1}{2}$ cup Robin Hood Oats
 $\frac{1}{2}$ cup icing sugar
 $\frac{1}{3}$ cup soft butter

TOPPING:

$\frac{1}{3}$ cup butter
 $\frac{3}{4}$ cup brown sugar, packed
1 tsp. cinnamon
 $\frac{3}{4}$ cup finely chopped
walnuts

Spoon or pour flour into dry measuring cup. Level off and pour into mixing bowl. Add oats and icing sugar; stir well to blend. Rub or cut in butter until mixture is mealy. Press mixture in bottom of lightly greased 9" square pan.

Melt butter in small saucepan. Stir in brown sugar and cinnamon. Cook and stir over medium heat until mixture just comes to a boil. Remove from heat; stir in nuts and spread quickly over unbaked base.

Bake at 325°F. for 25 minutes or until topping is bubbly. Cool before cutting into squares.

Yield: 24 squares.

Peanut Crispies

Nothing fancy — just plain good!

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|---|---|
| $\frac{3}{4}$ cup Robin Hood Flour
(Regular or Instant Blending) | $\frac{1}{2}$ cup shortening |
| 1 $\frac{1}{2}$ cups Robin Hood Oats | 1 cup brown sugar, packed. |
| $\frac{1}{2}$ tsp. salt | 1 egg |
| $\frac{1}{2}$ cup butter | 1 $\frac{1}{2}$ cups salted red-skinned peanuts |

Spoon or pour flour into dry measuring cup. Level off and pour onto square of waxed paper. Add oats and salt; stir well to blend.

Cream butter, shortening and sugar thoroughly. Add egg and beat well. Add blended dry ingredients and mix well. Stir in peanuts.

Drop by teaspoonfuls 2" apart onto greased baking sheets.

Bake at 350°F. for 12–15 minutes or until delicately browned. Cool a few minutes before removing from baking sheet.

Yield: About 5 dozen.

Orange Pecan Thins

A nut-topped meringue covers a thin orange-flavoured cookie.

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|--|---|
| $\frac{1}{2}$ cup butter | 2 tsp. grated orange rind |
| $\frac{1}{2}$ cup sugar | $\frac{1}{4}$ cup sugar |
| 1 egg, separated | $\frac{1}{2}$ cup finely chopped pecans |
| $\frac{1}{2}$ tsp. vanilla | |
| 1 cup Robin Hood Flour
(Regular or Instant) | |

Cream butter and $\frac{1}{2}$ cup sugar thoroughly in small mixer bowl. Add egg yolk and vanilla and mix well.

Spoon or pour flour into dry measuring cup. Level off and add to creamed mixture along with grated rind. Mix well.

Spread mixture as evenly as possible over bottom of greased 10" x 15" jelly roll pan. A metal spatula makes the job easy.

Beat egg white until foamy. Gradually add $\frac{1}{4}$ cup sugar and continue to beat until stiff peaks form. Spread over base. Sprinkle nuts over top.

Bake at 375°F. for about 15 minutes or until meringue is golden. If dough puffs up during baking, prick with toothpick or cake tester to collapse bubble.

Cut in squares or oblongs immediately with sharp knife. Allow to cool thoroughly before removing from pan.

Store in tin box. Pack in layers with waxed paper between each layer.

Yield: 32 pieces.

Almond Slices

DOUGH:

2 cups Robin Hood Flour
(Regular or Instant Blending)
1 tsp. salt
 $\frac{1}{2}$ tsp. soda
1 cup sugar

$\frac{3}{4}$ cup shortening
1 whole egg
1 egg yolk
1 tsp. almond extract
1 tbsp. milk

TOPPING:

1 egg white
5 tbsp. sugar

$\frac{1}{2}$ cup finely chopped
almonds, lightly toasted

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add salt and soda; stir well to blend.

Cream sugar, shortening, whole egg and yolk and almond extract thoroughly.

Add blended dry ingredients gradually, then milk. Mix well. Divide dough into 6 equal portions.

Shape each portion into a roll 10" long. Place 3" apart on greased baking sheets. Flatten to $\frac{1}{2}$ " thickness.

Beat egg white until foamy. Gradually add sugar and continue to beat until stiff. Spread meringue carefully over entire top of bars. Sprinkle with nuts.

Bake at 400°F. for 13-15 minutes. Cut diagonally into 1" slices while still warm.

Yield: 5 dozen slices.

Fruit Bars

Rich with fruit — easy to shape

1 cup seedless raisins	1 tsp. cinnamon
1 cup candied mixed fruit	1 tsp. baking powder
½ cup chopped nuts	½ tsp. soda
¼ cup apple or other fruit juice	½ tsp. salt
2 cups Robin Hood Flour (Regular or Instant Blending)	½ cup shortening
	1 cup sugar
	1 tsp. vanilla
	1 egg

Combine raisins, fruit and nuts in bowl. Add fruit juice and set aside.

Spoon or pour flour into dry measuring cup. Level off and pour onto waxed paper. Add cinnamon, baking powder, soda and salt. Stir well to blend.

Cream shortening, sugar, vanilla and egg thoroughly.

Add blended dry ingredients, mixing well. Stir in fruit mixture. Mix well.

Turn dough out on floured surface and round up into a ball. Divide dough in four.

Round up each piece then with hands roll each into a cylinder about 13" long. Place on greased baking sheets (2 per sheet). Flatten each roll slightly (about ¾" thickness).

Bake at 400°F. for 15-18 minutes. With sharp knife cut into 1" slices. Allow to cool before separating.

Store in tin box with close-fitting lid.

Yield: About 4 dozen.

